MENU

ROUND FOCACCIA

THE HISTORICAL OF NICCHIO
(try the wholemeal variant with five cereas +1,00 €)

N°1. SLIGHTLY SPICY TOMATO CLAMS **8,50€**

N°2. PARMA HAM 18/20 MONTHS, PEAS AND CREAM CHEESE **8,00 €**

N°3. MODENA COOKED HAM, PEAS AND CREAM CHEESE **8,00 €**

N°4. TUSCAN SAUSAGE, FRIARIELLI AND CREAM CHEESE **8,00 €**

N°5. TUSCAN LARD, FRESH CHERRY TOMATO AND PARMESAN CHEESE DOP 30 MONTHS **8,00 €**

GOURMET
(try the wholemeal variant with five cereas +1,00 €)

N°10. CAMPANA BUFFALO-MILK MOZZARELLA DOP AND CULATELLO MODENA HAM **9,00€**

N°11. BURRATA CHEESE, FRESH CHERRY TOMATOES, CULATELLO MODENA HAM **9,00 €**

N°12. CANTABRIAN SEA ANCHOVIES, BURRATA CHEESE, FRESH CHERRY TOMATO AND FRESH BASIL **9,00 €**

N°13. BURRATA CHEESE, MORTADELLA, WHITE TRUFFLE CREAM, BRONTE CHOPPED PISTACHIO **9,00 €**

N°14. BURRATA CHEESE, SMOKED SALMON, GENTILINA SALAD, FRESH CHERRY TOMATOES **9,00 €**

N°15. SWEET GORGONZOLA CHEESE, PEARS, WALNUT, PESTO, TUSCAN LARD, ACACIA HONEY, CHOPPED WALNUTS **9,00 €**

N°16. ROAST-BEEF CARPACCIO AND ITS SAUCE WITH PEAS, COURGETTES AND CREAM CHEESE **9,00 €**

N°17. SPECK AGED AT LEAST 6 MONTHS, SWEET GORGONZOLA CHEESE, CARAMELIZED ONIONS AND CHOPPED WALNUT **9,00 €**

N°18. BAKED BACON, PECORINO CHEESE CREAM, ACACIA HONEY, ROCKET, DRIED TOMATOES **9,00 €**

N°19. MILANO SALAMI, SWEET GORGONZOLA CHEESE, FIG JAM **9,00 €**

N°20. BAKED POTATOES, FRIARIELLI, BURRATA CHEESE AND SPECK AGED FOR AT LEAST 6 MONTHS **9,00 €**

N°21. BURRATA CHEESE, TUNA FILLETS, BRONTE CHOPPED PISTACHIO, WHITE TRUFFLE CREAM, FRESH BASIL, LIME **9,00 €**

N°22. FINOCCHIONA TOSCANA, BAKED AUBERGINES, PECORINO CHEESE CREAM, DRIED TOMATOES **9,00 €**

N°23. LOCAL MORTADELLA, POTATO CREAM AND BASIL PESTO **9,00 €**

N°24. ROAST-BEEF CARPACCIO AND ITS SAUCE, POTATO CREAM, SLICED TOMATO, GENTILINA SALAD AND SWEET AND SOUR MAYONNAISE

THE CLASSICAL
(try the wholemeal variant with five cereas +1,00 €)

N°30. PARMA HAM 18/20 MONTHS AND MOZZARELLA. **7,50 €**

N°31. MODENA COOKED HAM AND MOZZARELLA **7,50 €**

N°32 PARMA HAM 18/20 MONTHS, SLICED TOMATO AND MOZZARELLA **8,00 €**

N°33. MODENA COOKED HAM, SLICED TOMATO AND MOZZARELLA **8,00 €**

N°34. TUSCAN SAUSAGE AND 100% ITALIAN STRACCHINO CHEESE **7,50 €**

N°35. PARMA HAM 18/20 MONTHS, PORCINI MUSHROOM, CREAM CHEESE **8,00 €**

N°36 MODENA COOKED HAM, PORCINI MUSHROOMS,
CREAM CHEESE **8,00 €**

N°37. PARMA HAM 18/20 MONTHS, BAKED AUBERGINES,
CREAM CHEESE **8,00 €**

N°38. MODENA COOKED HAM, BAKED AUBERGINES,
CREAM CHEESE **8,00 €**

N°39. PARMA HAM 18/20 MONTHS, BAKED COURGETTES, CREAM
CHEESE **8,00 €**

N°40. MODENA COOKED HAM, BAKED COURGETTES,
CREAM CHEESE

N°41. PARMA HAM 18/20 MONTHS, SLIGHTLY SPICY TOMATO ONIONS,
CREAM CHEESE **8,00 €**

N°42. MODENA COOKED HAM, SLIGHTLY SPICY TOMATO ONIONS,
CREAM CHEESE **8,00 €**

LE VEG/VEG
(try the wholemeal variant with five cereas +1,00 €)

N°52. AUBERGINES AND BAKED COURGETTES, BURRATA CHEESE,
DRIED TOMATOES **9,00 €**
Nº53. CARAMELIZED ONIONS, PORCINI MUSHROOMS, WHITE TRUFFLE
CREAM, ROCKET **9,00 €**

FOCACCIA TO ACCOMPANY YOUR DISHES

N°60. EMPTY ROUND FOCACCIA **2,50 €**

N°61. COVACCINO: THIN FOCACCIA SEASONED WITH OIL, SALT AND
OREGANO **3,50 €**

PIZZAS

THE HISTORICAL OF NICCHIO

N°65. BIANCA COMPLETA CON CRUDO: 100% ITALIAN MOZZARELLA FIOR DI LATTE, PARMA HAM 18/20 MONTHS, SLICED TOMATO **9,50 €**

N°66. BIANCA COMPLETA CON COTTO: 100% ITALIAN: MOZZARELLA FIOR DI LATTE, MODENA COOKED HAM, SLICED TOMATO **9,50 €**

N°67. TOMATO SAUCE WITH 100% ITALIAN MOZZARELLA FIOR DI LATTE, TUSCAN SAUSAGE AND FRIARIELLI **9,50 €**

N°68. 100% ITALIAN MOZZARELLA FIOR DI LATTE, TUSCAN LARD, FRESH CHERRY TOMATOES, PARMESAN CHEESE DOP 30 MONTHS **10,00 €**

GOURMET

N°70. NICCHIO: 100% ITALIAN MOZZARELLA FIOR DI LATTE, SMOKED SALMON, SWEET GORGONZOLA CHEESE, FRESH CHERRY TOMATOES AND FRESH BASIL **11,00 €**

N°71. TARTUFELLA: BURRATA CHEESE, WHITE TRUFFLE CREAM, MORTADELLA, BRONTE CHOPPED PISTACHIO **11,00 €**

N°72. PECCATI DI ZOLA: 100% ITALIAN MOZZARELLA FIOR DI LATTE, SWEET GORGONZOLA CHEESE, PEARS, WALNUT PESTO, CHOPPED WALNUTS **11,00 €**

N°73. TOMATO SAUCE WITH ANCHOVIES OF THE CANTABRIAN SEA, BURRATA CHEESE, FRESH CHERRY TOMATOES, FRESH BASIL **11,00 €**

N°74. 100% ITALIAN MOZZARELLA FIOR DI LATTE, COURGETTE FLOWERS, COURGETTES AND ANCHOVIES OF THE CANTABRIAN SEA **11,00 €**

N°75. 100% ITALIAN MOZZARELLA FIOR DI LATTE, BASIL PESTO, COURGETTE FLOWERS, CHERRY TOMATOES, ANCHOVIES OF THE CANTABRIAN SEA **11,00 €**

N°76. 100% ITALIAN MOZZARELLA FIOR DI LATTE, PEDORINO CHEESE, SLICED ARTICHOKES, TUSCAN LARD AND PEPPER **11,00 €**

N°77. MARGHERITA WITH BAKED AUBERGINES, MODENA COOKED HAM, CHERRY TOMATOES, PARMESAN CHEESE DOP 30 MONTHS AND FRESH BASIL **11,00 €**

THE CLASSICAL

N°85. MARGHERITA **7,50 €**

N°86. NAPOLI: MARGHERITA WITH ANCHOVIES AND CAPERS **9,50 €**

N°87. WURSTEL **9,00 €**

N°88. SAUSAGE **9,00 €**

N°89. PARMA HAM 18/20 MONTHS AND PORCINI MUSHROOMS. **9,50 €**

N°90. MODENA COOKED HAM AND PORCINI MUSHROOMS **9,50 €**

N°91. MILANO SALAMI **9,00 €**

N°92. SPICY SALAMI **9,00 €**

N°93. SPECK AND MASCARPONE CHEESE **9,50 €**

LE VEG/VEG

N°95. TOMATO SAUCE, BURRRATA CHEESE, PORCINI, MUSHROOMS, DRIED TOMATOES, ROCKET **11,00 €**

N°96. VEGETARIAN **10,00 €**

N°97. PORCINI MUSHROOMS **9,00 €**

DISHES, SALADS AND PLATTERS

N°99. PAPPA AL POMODORO: TUSCAN TOMATO BREAD SAOUCE WITH BURRATA CHEESE, ANCHOVIES OF THE CANTABRIAN SEA, BASIL PESTO DECORATIONS AND FRESH BASIL **14,00 €**

N°100. ROAST-BEEF CARPACCIO AND ITS SAUCE WITH POTATOES. COURGETTES AND BAKED CARROTS **14,00 €**

N°101. INSALATA MISTA COMPLETA: GENTILINA SALAD. RED RADICCHIO, SLICED TOMATO, JULIENNE CARROTS, FENNEL, TUNA FILLETS, CAMPANA BUFFALO-MILK MOLZARELLA DOP **13,00 €**

N°102. SMOKED SALMON, GENTILINA SALAD, FRESH CHERRY TOMATOES AND LEMON **14,00 €**

N°103. SMOKED SWORDFISH, GENTILINA SALAD, FRESH CHERRY TOMATOES, ROASTED PINE NUTS AND ORANGE **14,00 €**

Nº104. DISH WITH ANCHOVIES OF THE CANTABRIAN SEA, BURRATA CHEESE, FRESH CHERRY TOMATOES AND FRESH BASIL. **14,00 €**

N°105. CAPRESE WITH CAMPANA BUFFALO MILK MOZZARELLA DOP SLICED TOMATO, TUNA FILLETS, FRESH BASIL **12,00 €**

N°106. OVEN COOKED CHICKEN, GENTILINA SALAD, FRESH CHERRY TOMATOES, GRANA PODS, SWEET AND SOUR MAYONNAISE AND CRISPY FOCACCIA CROSTINI **14,00 €**

N°107. DISH WITH CAMPANA BUFFALO-MILK MOZZARELLA DOP AND CULATELLO MODENA HAM **13,00 €**

N°108, MIXED COOKED VEGETABLE DISH: PEAS, COURGETTES, CARROTS, AUBERGINES **12,00 €**

N°109. NICCHIO CUTTING BOARD COLD CUTS AND MIXED CHEESES (RECCOMMENDED FOR TWO PEOPLE) **18,00 €**

N°110. MIXED CHEESE BOARD (RECCOMMENDED FOR TWO PEOPLE) **16,00 €**

HOME-MADE DESSERT

N°116. CHEESECAKE WITH STRAWBERRIES AND BERRIES **6,50€**

N°117. CHEESECAKE WITH NUTELLA **6,50€**

N°118. CHEESECAKE WITH PISTACHIO **6,50€**

N°119. CUP OF HOT PASTRY CREAM WITH STRAWBERRIES AND BERRIES **6,50€**

N°120. CUP OF HOT PASTRY CREAM WITH NUTELLA **6,50€**

N°121. SHORTCRUST WITH PASTRY CREAM, STRAWBERRIES AND BERRIES **6,50€**

N°122. PUFF PASTRY WITH CHANTILLY CREAM, STRAWBERRIES AND BERRIES **6,50€**

N°123. PUFF PASTRY WITH CHANTILLY CREAM AND DARK CHOCOLATE FLAKES **6,50€**

N°124. RICE CAKE **6,50€**

N°125. TIRAMISU' **6,50€**

N°126. ROUND FOCACCIA WITH NUTELLA **6,50€**

N°127. SALTED CARAMEL PANNA COTTA WITH CRUNCHY PEANUT POWDER **6,50€**

N°135. FRUIT SALAD WITH CREAM ICE CREAM **6,50€**

N°136. STRAWBERRIES AND BERRIES WITH CREAM ICE CREAM **6,50€**